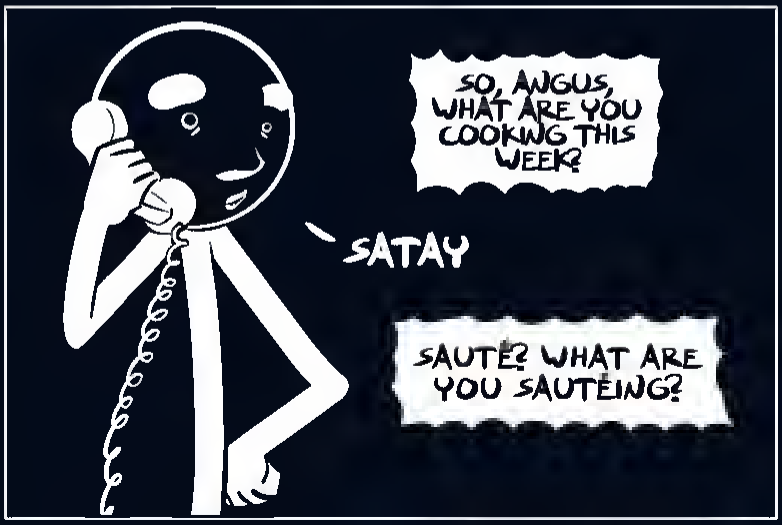
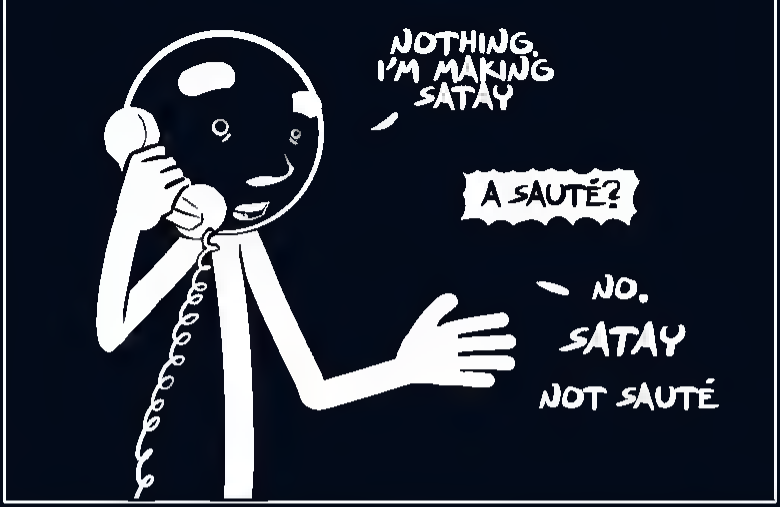
COOKING COMICALLY




NOTHING. I'M MAKING SATAY
A SAUTÉ?
NO. SATAY NOT SAUTÉ

THAT'S WHAT I SAID!!

INGREDIENTS

THE CHICKEN STUFF

Boneless Skinless
Chicken Thighs
½ lb 230g

Skewers
6-8

Sesame Oil
3 Tsps 15ml

Salt

½ Tsp 3g

White Pepper

A Pinch

THE KECAP MANIS STUFF

Brown Sugar

¼ Cup 55g

Soy Sauce

¼ Cup 60ml

THE PEANUT SAUCE STUFF

Peanut Butter

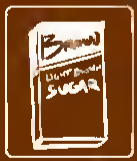
¼ Cup 65g

Kecap Manis

1½ Tbsp 25ml

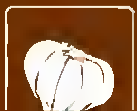
Water

½ Cup 120ml



Brown Sugar

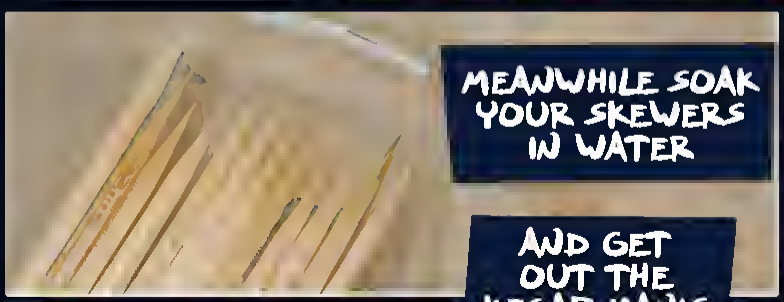
2 Tsps 8g



Garlic
1 clove sliced or pressed
Salt
½ Tsp 2g
Lime Juice
1 Tbsp 15ml
GET TO CHOPPING THAT CHICKEN UP INTO SMALL CHUNKS
THE CHICKEN STUFF
Boneless Skinless Chicken Thighs
½ lb 230g
Salt
½ Tsp 2g
White Pepper
A Pinch
Seasame Oil
3 Tsps 15ml

AND ADD IT IN WITH ALL THE CHICKEN STUFF

STIR, COVER AND REFRIGERATE FOR ABOUT AN HOUR


MEANWHILE SOAK YOUR SKEWERS IN WATER
AND GET OUT THE KECAP MANIS

OH NO!

YOU COULDN'T FIND AN OBSCURE INDONESIAN INGREDIENT AT YOUR LOCAL STORE!

OH WELL I GUESS YOU SHOULD PROBABLY JUST...

MAKE IT YOURSELF

THE KECAP MANIS STUFF

Brown Sugar

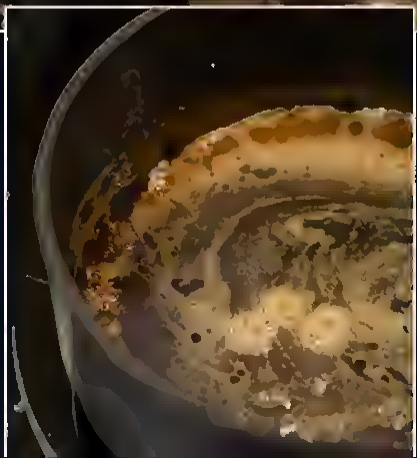
¼ Cup 55g

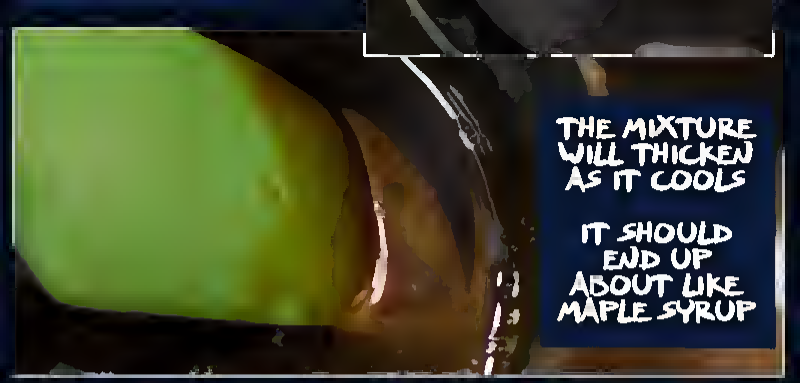
Soy Sauce

¼ Cup 60ml

MIX, PLACE OVER LOW HEAT AND BRING TO A BOIL

STIR AND BOIL THE MIXTURE UNTIL THE SUGAR DISSOLVES COMPLETELY THEN REMOVE FROM HEAT





THE PEANUT SAUCE STUFF

Peanut Butter
¼ Cup 65g

Kecap Manis
1½ Tbsp 25ml

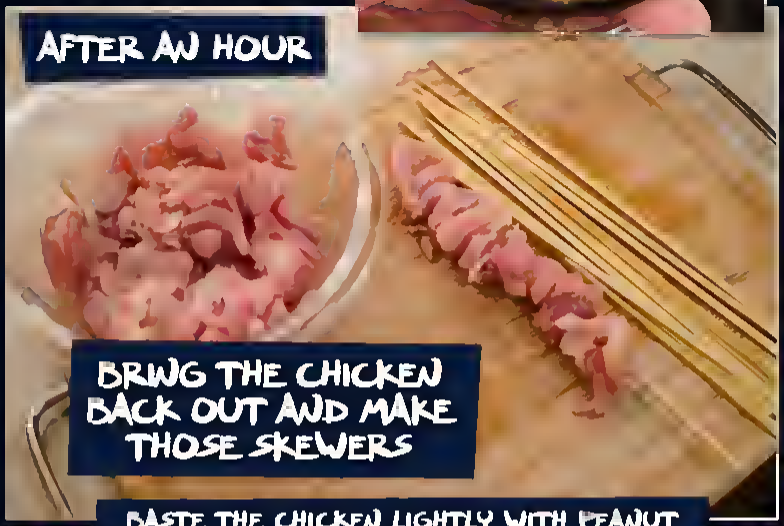
Water
½ Cup 120ml

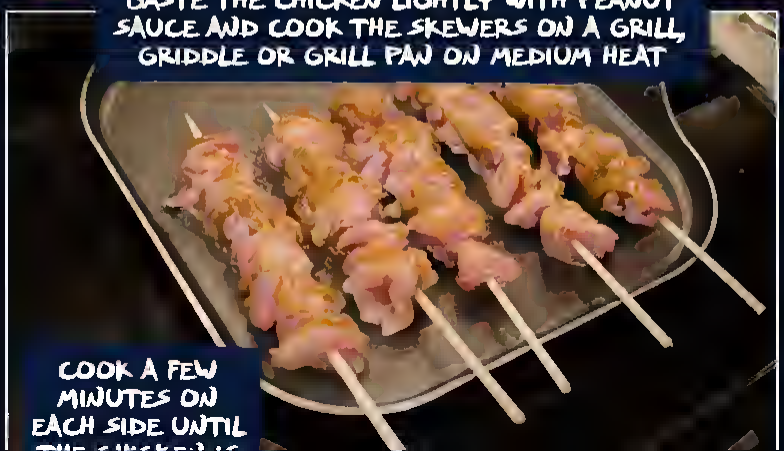
Brown Sugar
2 Tsps 8g

Garlic
1 clove minced or pressed

Salt
½ Tsp 2g

STIR AND BRING TO A BOIL UNTIL THE MIXTURE THICKENS
Lime Juice
1 Tbsp 15ml
REMOVE FROM HEAT AND STIR IN THE LIME JUICE
THEN SEPARATE OUT A COUPLE OF TABLESPOONS FOR DIPPING LATER

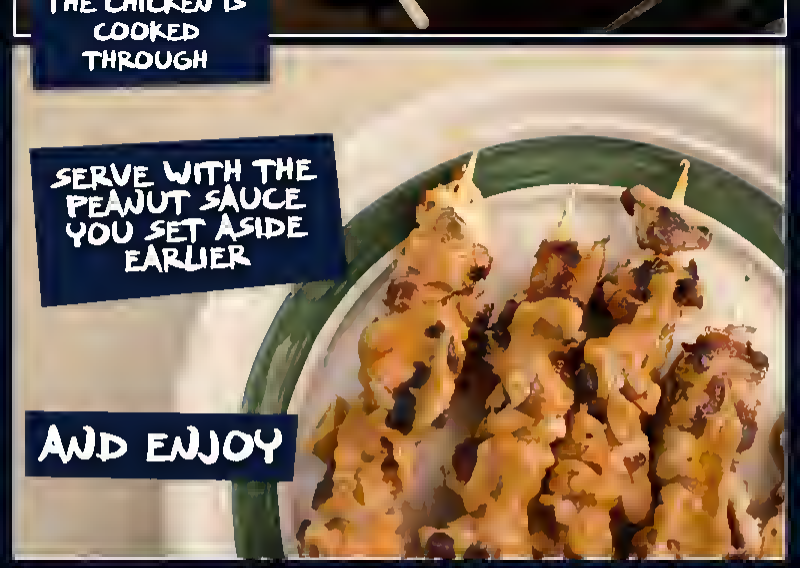

AFTER AN HOUR
BRING THE CHICKEN BACK OUT AND MAKE THOSE SKEWERS


BASTE THE CHICKEN LIGHTLY WITH PEANUT SAUCE AND COOK THE SKEWERS ON A GRILL, GRIDDLE OR GRILL PAN ON MEDIUM HEAT
COOK A FEW MINUTES ON EACH SIDE UNTIL

THE CHICKEN IS COOKED THROUGH

SERVE WITH THE PEANUT SAUCE YOU SET ASIDE EARLIER

AND ENJOY



THE NOTES

- KECAP MANIS: I KNOW THE VERSION I MADE MIGHT NOT BE EXACTLY KECAP MANIS, BUT IT IS A GOOD REPLACEMENT IF YOU CAN'T FIND THE ACTUAL STUFF NEARBY.

- WHEN MAKING THE KECAP MANIS YOU SHOULD KEEP A CLOSE EYE ON IT. IF THE MIXTURE EVER BOILS ENOUGH TO EXPAND AND LOOK LIKE IT'LL OVERFLOW THE POT THE HEAT IS PROBABLY TOO HIGH AND YOU NEED TO LOWER IT A BIT.

- You don't want to use regular soy sauce in place of the kecap manis, if you do the sauce will turn out thin and watery.

- No game today because there's not really a break in the recipe for it. However I'm playing tons of the new Hoops mode in Rocket League...

And as always

Thank You For Reading

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